Operating Instructions

Free Standing Dual Fuel Cooker

GB

English, 1

KD6G35
KDP60E
KDP60SE

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Introduction

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To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY.
Your new cooker is guaranteed and will give lasting service.
The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.
The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to any temporary finish and also any moisture absorbed by the insulation.

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

CE

This appliance conforms with the following European Economic Community directives:

- 2006/95/EC of 12/12/06 (Low Voltage) and subsequent modifications;
- 2004/108/EC of 15/12/04 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications (only for models which use gas);
- 93/68/EEC of 22/07/93 and subsequent modifications.
- 2002/96/EC

Technical Characteristics

Top Oven

Usable Volume: 35 Litres

ENERGY LABEL - Top Oven
Directive 2002/40/EC on the label of electric ovens
Norm EN 50304
Declared energy consumption for
Natural convection Class

heating mode: Conventional

Main Oven

Usable Volume: 65 Litres

ENERGY LABEL - Main Oven
Directive 2002/40/EC on the label of electric ovens
Norm EN 50304
Declared energy consumption for
Natural convection Class

heating mode: Fan Oven

Voltage and Frequency

230-240V~ 50Hz

For your Safety

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Please read the precautions below before using your cooker.

ALWAYS . . .

ALWAYS make sure you understand the controls before using the cooker.
ALWAYS check that all controls on the cooker are turned off after use.
ALWAYS stand back when opening an oven door to allow heat to disperse.
ALWAYS use dry, good quality oven gloves when removing items from the ovens.
ALWAYS take care when removing items from the top oven/grill when the main oven is on, as the contents may be hot.
ALWAYS keep the oven and grill doors closed when the cooker is not in use.
ALWAYS place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
ALWAYS keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
ALWAYS allow the cooker to cool before cleaning.
ALWAYS follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
ALWAYS keep ventilation slots clear of obstructions.
ALWAYS turn off the electricity supply before cleaning or replacing an oven lamp.
ALWAYS refer servicing to CORGI registered appliance service engineers.

! The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.

! **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**

NEVER . . .

NEVER leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.
NEVER allow anyone to sit or stand on any part of the cooker.
NEVER store items that children may attempt to reach above the cooker.
NEVER heat up unopened food containers as pressure can build up causing the container to burst.
NEVER store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.
NEVER fill a deep fat frying pan more than 1/3 full of oil, and never use a lid. DO NOT LEAVE UNATTENDED WHILE COOKING.
NEVER place flammable or plastic items on or near the hotplate.
NEVER use proprietary spillage collectors on the hotplate.
NEVER use the cooker as a room heater.
NEVER dry clothes or place other times over or near to the hotplate or oven/gril doors.
NEVER wear garments with long flowing sleeves whilst cooking.

NOTE: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

In particular when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating.

! The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.

Features

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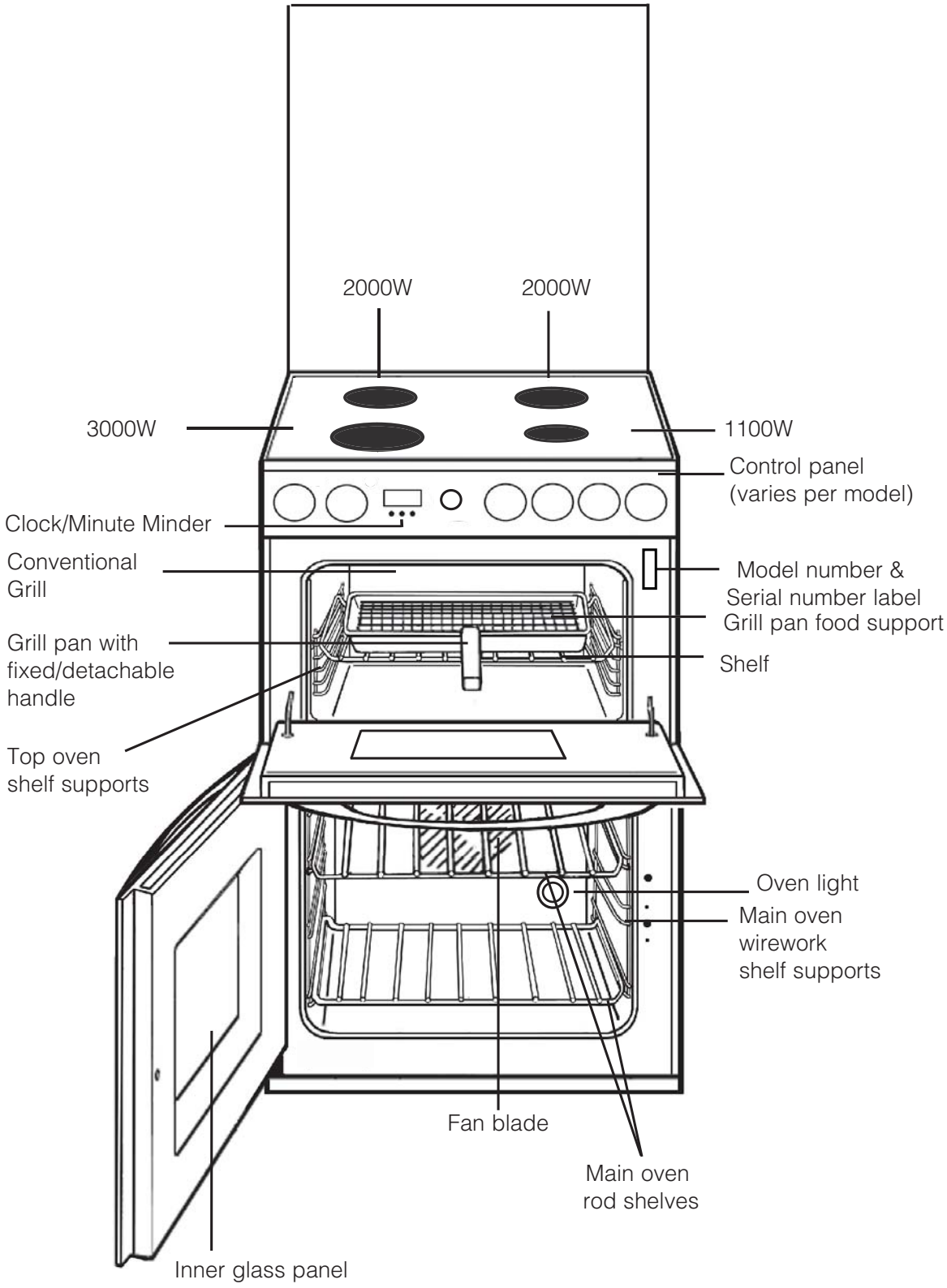
2000W
2000W
3000W
1100W
Control panel
(varies per model)
Clock/Minute Minder
Conventional
Grill
Model number &
Serial number label
Grill pan food support
Grill pan with
fixed/detachable
handle
Shelf
Top oven
shelf supports
Oven light
Main oven
wirework
shelf supports
Fan blade
Main oven
rod shelves
Inner glass panel

Control Panel

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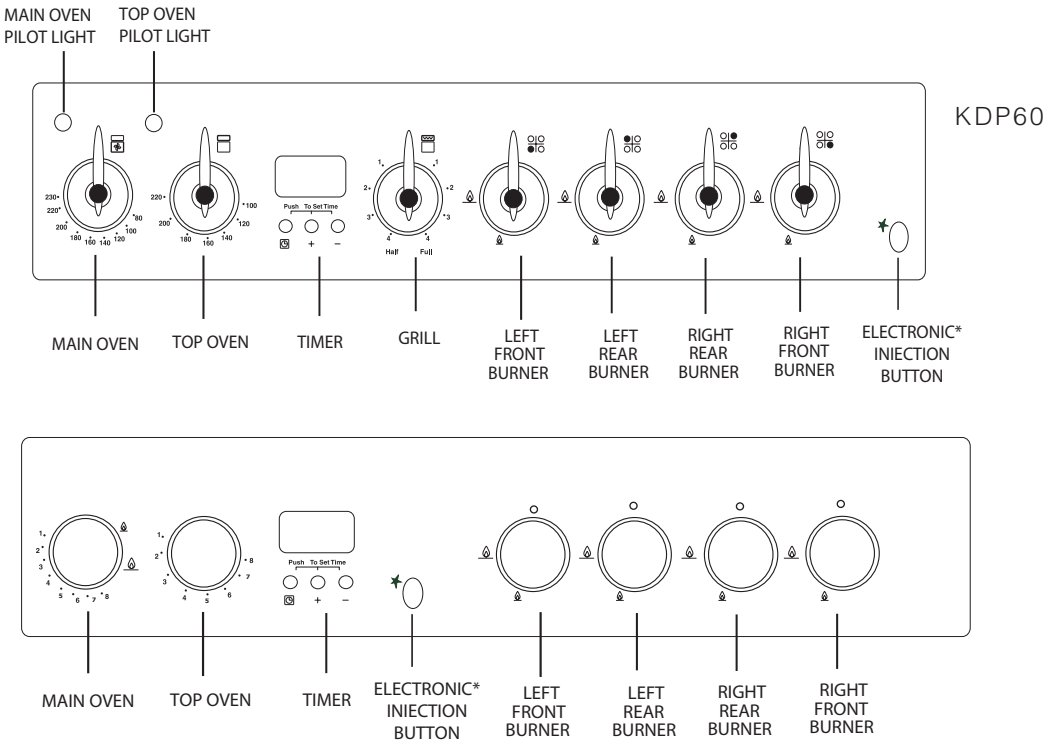


Control Knobs for the gas burners

The position of the gas burner controlled by each one of the knobs is shown by a solid ring •. To light one of the burners, hold a lighted match or lighter near the burner and, at the same time, press down and turn the corresponding knob counter clockwise to the maximum setting. Each burner can be operated at its maximum, minimum or intermediate power. Shown on the knob are the different symbols for off • (the knob is on this setting when the symbol corresponds with the reference mark on the control panel), for maximum and minimum . To obtain these settings, turn the knob counter clockwise with respect to the off position. To turn off the burner, turn the knob clockwise until it stops (corresponding again with the • symbol).

Electronic Ignition for the Gas Hob*

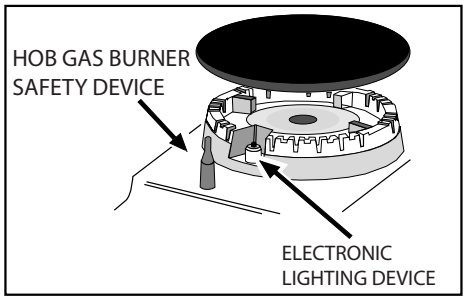
This device operates when a slight pressure is applied to the button marked with symbol. To light a specific burner just press the button while pushing the corresponding knob all the way in and turning it counter-clockwise until it lights. For immediate lighting, first press the button and then turn the knob.

! Should the burner flames accidentally go out, turn off the control knob and wait at least 1 minute before trying to relight.

Models with Hob Gas Burner Safety Devices to Prevent Leaks *

These models can be identified by the presence of the device itself.

! Since the hob burners are equipped with a safety device, you must hold the control knob in for about 3-7 seconds after the burner has been lighted to allow the gas to pass until the safety thermocouple has heated.



Timer *

To use the timer, the buzzer must be wound up by turning the knob one full turn clockwise; then turn it back to the desired time so that the number of minutes on the knob matches the reference mark on the panel.

* (only available on certain models)

Clock and Minute Minder

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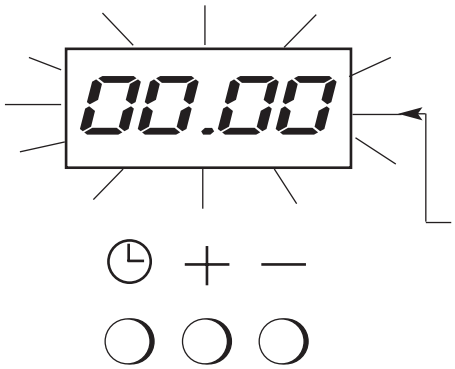
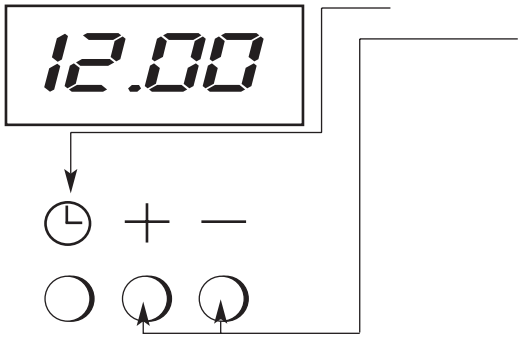


CLOCK OPERATION

To Set Time of Day

Step 1 Check that the electricity supply to the cooker is turned on.

Step 2 When switched on the display will show 0.00 flashing intermittently.

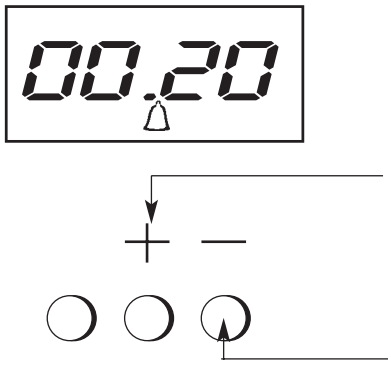


Step 3 Press the "⏲" button and then press either the "+" or "-" buttons to set the correct time of day.

Note: If the electricity supply has been off, the "+" button must be pressed once before the "-" button, if it is required to reduce the time of day.

THE TIME OF DAY IS NOW SET.

Clock and Minute Minder

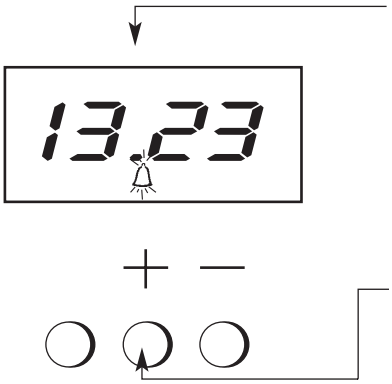


MINUTE MINDER OPERATION

To Set the Minute Minder

Step 1 Press the "+" button until the required time is set. A "Bell" symbol will light up. During setting the time adjusts in 10 second intervals up to a maximum of 99mins 50secs.

It can also be adjusted by pressing the "-" button.



At the end of the set time, a bleeping sound will be heard and the "Bell" will disappear.

The bleeper can be cancelled by pressing the "+" button.

The minute minder can be cancelled before the bleeper sounds by pressing the "+" and "-" buttons together until 0.00 appears in the display window.

BLEEPER SOUND

To adjust the pitch of the bleeper, press the "-" button while the bleeper is sounding.
For example:-

(a) Press the "+" button and set 10 seconds.
(b) When the bleeper sounds, press and release the "-" button, until preferred pitch is set.
(c) Press and release the "+" button to cancel the bleeper.

NOTE: If the sound of the bleeper appears to be different, it is most likely that the pitch of the bleeper has been inadvertently adjusted.

Hotplate

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The hotplate lid is fitted with a safety device which cuts off the gas supply to the hotplate burners unless the lid is fully open. Do not use the safety device as a means of controlling the hotplate burners.

The hotplate has one high speed burner, two normal simmering burners and one small simmering burner which will accommodate pans between 120mm (5") and 260mm (10") diameter. Locate the pan support trivet above one of the simmering burners if a very small pan is being used.
All pans should be positioned centrally over the burners.

TO USE THE HOTPLATE

1. Remove any items or spillage from the top of the lid and then raise it to its fully open position.
2. Press the ignition button and then push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol. Continue to press the ignition button until the sparks light the gas.
3. Turn the control knob anti-clockwise to reduce the heat input. Only turn the control knob between the large flame symbol and the small flame symbol when adjusting the setting.
4. To turn off, turn the control knob fully clockwise to the symbol **O**.

DO NOT use the hotplate unless all pan supports are in position.
DO NOT use mis-shapen pans which may be unstable.
DO NOT use round base woks directly on the pan supports.
DO NOT use the glass lid as a working surface.

Each burner is fitted with a spark ignitor for lighting the gas. To ensure rapid lighting of the burners every time they are used, the ignitors must be kept **clean and dry**. Remove any food spillage or cleaning materials from the ignitor using a small nylon brush such as a tooth brush. Access to the ignitor can be achieved by lifting off the loose burner parts carefully when the burners are cool.
When the hotplate burner bodies and caps are removed for cleaning, be careful not to drop any food particles or cleaning materials into the burner bases, to avoid the possibility of blocking the gas jets.
If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See 'Care and Cleaning' section for cleaning information.

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

HOW TO DEAL WITH A FAT FIRE

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. **Do not** use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

Grill

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS USED.
YOUNG CHILDREN SHOULD BE KEPT AWAY.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL DOOR CLOSED

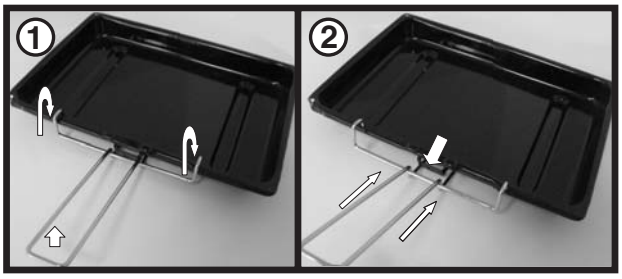
The grill control is designed to provide variable heat control of either the full width of the grill or just the left half. Turning the control knob clockwise will switch on the full width and turning anti-clockwise will switch on just the left half.
A gentle flow of air will be blown from underneath the control panel when the grill is in use.

GRILL PAN AND HANDLE

the grill pan handle is detachable from the pan to facilitate cleaning and storage. Fix the pan handle securely before use:

1. Fit the handle to the grill pan so that the external 'hooks' embrace the edge of the pan (fig. 1)
2. Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig .2) and holds the pan from the bottom.

The food must be placed on the rack in the grill pan. Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.



TO USE THE GRILL

1. Open the grill/top oven door and place the shelf in the required position.
2. Turn the grill control knob clockwise to **4** (max) for full width grilling or anticlockwise for the half grill.
3. Slide the grill pan toward the back of the grill compartment until it stops.
4. Leave the control at **4** (max) for toast and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the control to a lower setting after sealing on both sides at **4** (max).

NOTE: The grill will not operate unless the top oven control is in the OFF position.

Grilling can be started from cold but for best results preheat for approximately 5 minutes.

DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

Ovens

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Both ovens have a thermostat light that will illuminate until the oven has reached the set temperature. It will then switch off and on during cooking as the thermostat maintains the temperature.
Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed by pulling them out to the stop and then lifting at the front to withdraw. The oven cooking charts are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements it may be necessary to increase or decrease temperatures by 10°C.
After the ovens have been operating for a short period, a gentle flow of air will be blown from underneath the control panel which may continue for a while after the controls have been turned off.

TOP OVEN - CONVENTIONAL COOKING
The top oven can be used to cook small quantities of food or used in conjunction with the main oven to provide additional cooking space.

TO USE THE TOP OVEN
1. Place oven shelf in chosen position (refer to cooking chart).
2. Turn the top oven control knob clockwise to the required setting. The top oven thermostat light will go off when the oven has reached the set temperature.

Food should be placed in the centre of the shelf with a gap of at least 25mm (1 inch) between it and the grill element to avoid burning and ensuring an even cooking.
Do not place food or dishes on the floor of the oven.

MAIN OVEN - FAN COOKING
Fan cooking is ideal for large poultry or joints of meat, reducing cooking times and often eliminating the need for preheating the oven. It is also ideal for batch cooking where food is cooked on more than one level, because the forced circulation of hot air gives an even temperature from the top to the bottom of the oven.
When cooking recipes that are not designed for a fan oven, it is recommended that the temperature is reduced by about 25°C and the time reduced by about 10 minutes for each hour. If a large quantity of food is being cooked, it will be necessary to increase the cooking time to compensate for the extra oven load.

TO USE THE MAIN OVEN
1. Place oven shelves in chosen position (refer to cooking chart).
2. Turn the main oven control knob clockwise to the required setting. Pre-heating is not normally necessary, but some foods such as bread, scones and Yorkshire pudding do benefit from being placed in a hot oven.

Food should be placed in the centre of each shelf to allow for even air circulation around the food.

Oven Cooking Charts

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	Top Oven Cooking			
Meat	**Pre-heat**	**Temperature °C**	**Time (approx.)**	**Position in Oven**
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Runner 1 from bottom of oven.
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)	
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over	
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)	
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over	
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)	
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over	
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)	
Casserole Cooking	Yes	150	2-2½ hrs	
If using aluminium foil, never: **1.**Allow foil to touch sides of oven. **2.**Cover oven interior with foil. **3.**Cover shelves with foil.				

Fan Oven				
Meat	**Pre-heat**	**Temperature °C**	**Time (approx.)**	**Position in Oven**
Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra.	Runner 1 from bottom of oven.
Lamb	No	160/180	20-30 mins per 450g (1lb) +25 mins extra.	
Pork	No	160/180	25-30 mins per 450g (1lb) +25 mins extra.	
Veal	No	160/170	25-30 mins per 450g (1lb) +25 mins extra.	
Chicken/Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra.	
Turkey 4 to 5.5kg (8 to 12lb)	No		13-15 mins per 450g (1lb) at 150/160°C	
Turkey 4 to 5.5kg (8 to 12lb)			allow 12 mins per 450g (1lb) at 150°C	
Casserole Cooking	No	140-150	1½ - 2 hrs	
If using aluminium foil, never: **1.**Allow foil to touch sides of oven. **2.**Cover oven interior with foil. **3.**Cover shelves with foil.				

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period.The meat thermometer will indicate when the required internal temp has been reached.

Beef - Rare: 60°C **Lamb:** 80°C **Poultry:** 90°C
Medium: 70°C **Pork:** 90°C
Well Done: 75°C **Veal:** 75°C

Oven Cooking Charts

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	Top Oven Cooking			
Baking	**Pre-heat**	**Temperature °C**	**Time in mins.**	**Position in Oven**
Scones	Yes	210/220	10-15	Runner 2 from bottom of oven
Small Cakes	Yes	180/190	20-25	Runner 2 from bottom of oven
Victoria Sandwich	Yes	170/180	20-30	Runner 2 from bottom of oven
Sponge Sandwich	Yes	180/190	20-25	Runner 2 from bottom of oven
Swiss Roll	Yes	200/210	10-15	Runner 2 from bottom of oven
Semi-rich Fruit cakes	Yes	150/160	60-75 7 inch	Runner 2 from bottom of oven
Rich Fruit Cakes	Yes	140/150	Depending on size	Runner 1 or 2 from bottom of oven
Shortcrust Pastry	Yes	190/200	Depending on size	Runner 2 from bottom of oven
Puff Pastry	Yes	200/210	Depending on size	Runner 2 from bottom of oven
Yorkshire Pudding	Yes	190/200	30-40	Runner 2 from bottom of oven
Individual Yorkshire Pudding	Yes	200/210	20-30	Runner 2 from bottom of oven
Milk Pudding	Yes	140/150	90-120	Runner 2 from bottom of oven
Baked Custard	Yes	150/160	40-50	Runner 2 from bottom of oven
Bread	Yes	200/210	30-45	Runner 1 from bottom of oven
Meringues	Yes	100	150-180	Runner 2 from bottom of oven

	Fan Oven Cooking			
Baking	**Pre-heat**	**Temperature °C**	**Time in mins.**	**Position in Oven**
Scones	Yes	210/220	8-10	Runner 2 from bottom of oven
Small Cakes		170/180	15-20	Runner 2 from bottom of oven
Victoria Sandwich		160/170	20-25	Runner 2 from bottom of oven
Sponge Sandwich	Yes	170/190	15-20	Runner 2 from bottom of oven
Swiss Roll	Yes	180/190	10-15	Runner 2 from bottom of oven
Semi-rich Fruit cakes		140/150	60-75	Runner 2 from bottom of oven
Rich Fruit Cakes		130/140	Depending on size	Runner 1 or 2 from bottom of oven
Shortcrust Pastry		190/200	45-50	Runner 2 from bottom of oven
Puff Pastry		190/200	Depending on use	Runner 2 from bottom of oven
Yorkshire Pudding	Yes	180/190	40-45	Runner 2 from bottom of oven
Individual Yorkshire Pudding	Yes	190/200	20-25	Runner 2 from bottom of oven
Milk Pudding		130/140	105-135	Runner 2 from bottom of oven
Baked Custard		140/150	40-50	Runner 2 from bottom of oven
Bread	Yes	200/210	40-50	Runner 1 from bottom of oven
Meringues		80-90	180-240	Runner 2 from bottom of oven

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed.Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

Care and Cleaning

! Never use steam cleaners or pressure cleaners on the appliance.

! Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

! The accessories can be washed like averyday crockery (even in your dishwasher).

! Switch off the electricity supply and allow to cool before cleaning the cooker.

! Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, steam cleaners, aerosol cleaners or oven chemical cleaners of any kind.

! If it is necessary to remove the cooker for cleaning, ensure that it is cool and beware that it is heavy (approximately 70 kg 155 lbs).

! To move the cooker forward, open the top oven/grill door and with both hands positioned under the roof of the compartment, lift and pull forward. Replace by pushing the cooker backwards.

! Check that the cooker is level. Take care not to damage any floor coverings.

REPLACEMENT OF OVEN LIGHT BULB

CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE LAMP TO AVOID THE POSSIBILITY OF AN ELECTRIC SHOCK.

Light bulbs are not covered by the manufacturer's guarantee.

A new 25W, 300°C rated SES bulb can be obtained from your cooker supplier or any major electrical retailer.

1. Remove the shelves from the oven.
2. Unscrew the lens using a thick cloth to protect your fingers in the unlikely event of a lens fracture.
3. Unscrew bulb.
4. Fit new bulb and refit lens.

COOKER FINISH	CLEANING METHOD
Vitreous Enamel Door inner panels, pan supports, burner caps, roasting dish, grill pan, main oven base, inside of grill compartment.	Cloth wrung out in warm soapy water. Stubborn stains can be removed with a cream paste, liquid cleaner or by rubbing with fine steel wool soap pads. Check that the cleaning agent is approved by the Vitreous Enamel Association.
Paint Side panels.	Wash with a cloth wrung out in warm soapy water only. DO NOT USE ABRASIVES.
Aluminium Hotplate burner bodies, lid rear trim.	Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies.
Glass	As for enamel cleaning. Polish with a clean dry cloth or kitchen roll.
Chromium Plating Oven shelves, grill pan grid, grill pan handle support.,	Wipe with a cloth wrung out in warm soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.
Plastic Control knobs.	Wipe with a cloth wrung out in warm soapy water.
Stainless Steel Hotplate, control panel.	Wipe with a cloth wrung out in warm soapy water. Polish with a clean dry cloth or kitchen towel. For stubborn stains, use a proprietary stainless steel cleaner and follow the instructions on the container.

Something Wrong with your Cooker

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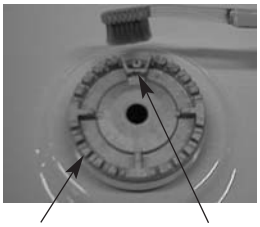
Before contacting your Service Centre or Installer, check the problem guide below, there may be nothing wrong with your cooker.

PROBLEM	CHECK
Burner will not light: *Hotplate burner:*  Burner ports Ignitor	<u>If all burners fail to ignite</u>: Check that sparks appear at the burners; a clicking noise should be heard. If not; Check that the electricity supply is turned on. If the electricity supply has failed, all burners can be lit by a match. <u>If only one burner fails to ignite</u>: Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports. Clean away any debris with a dry nylon brush such as an old toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the ignitor is free from any stray strands. Any water on the burner should be dried with a cloth or kitchen towel. On the hotplate make sure that all the burner parts are correctly seated.
Slight odour or small amount of smoke when grill / oven used first time.	This is normal and should cease after a short period.
Oven cooks too fast or too slow.	Check that the gas mark and shelf positions are as recommended in the Oven Cooking Charts. However, it may be necessary to increase or decrease the recommended setting slightly to suit your taste.
Oven lamp does not work.	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts department, (see back page).

Installation

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Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted on the back panel. This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. particular attention should be given to the relevant requirements regarding ventilation.

MODEL NUMBERS KD6G35, KDP60E, KDP60SE

Category II2H3+ (GB)

These models are set to burn NATURAL GAS (G20) at 20 mbar but can be converted for use on BUTANE (G30) at 28-30mbar or PROPANE (G31) at 37mbar with the use of the LPG conversion kit that can be obtained free of charge, if you contact our Genuine Parts and Accessories department (see Key Contacts, back page).

GAS SAFETY (INSTALLATION & USE) REGULATIONS

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law. In the UK, CORGI registered installers work to safe standards of practice. The cooker must also be installed in accordance with BS 6172. Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

LOCATION

The cooker may be located in a kitchen, kitchen/ diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m^3. When adjusted for use on Butane (G30) or Propane (G31), the cooker must not be installed in a room or internal space below ground level, e.g. in a basement.

PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m^3, it will require an air vent of 50cm^2 effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m^3, it will require an air vent of 100cm^2 effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

TECHNICAL DATA

Gas connection	Rp ½ (½" BSP female)
Pressure test point	Front left hotplate injector
Gas rate adjustment	None
Aeration adjustment	None
Electrical connection	4mm^2 twin and earth 230/240V a.c. 50Hz.

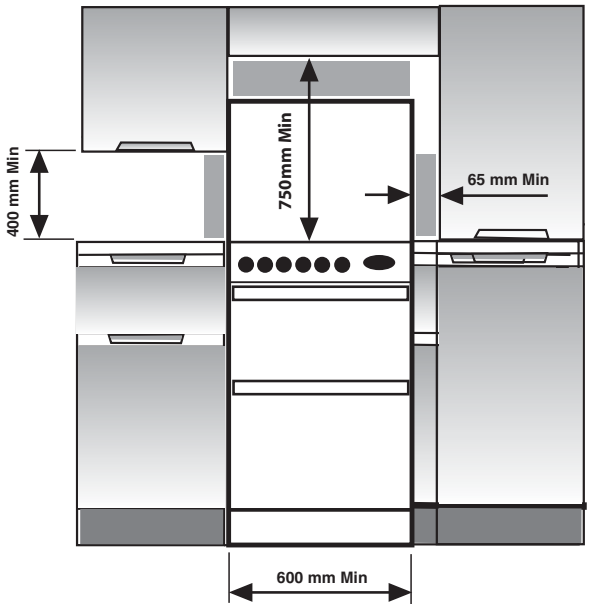
	G20 at 20mbar		G30 at 28-30mbar G31 at 37mbar	
Burner	HEAT INPUT	INJECTOR	HEAT INPUT	INJECTOR
HOTPLATE Front Left	3.05 kW	116	3.0 kW (220g/h)	86
HOTPLATE Rear Left and Rear Right	2.0 kW	103	2.0 kW (145g/h)	70
HOTPLATE Front Right	1.1 kW	79	1.0 kW (70g/h)	50
GRILL	2.4 / 2.7 kW			
MAIN OVEN	1.8 / 2.0 kW			
TOP OVEN	1.7 / 1.9 kW			

Installation

GB

SPACE FOR FIXING

The cooker can be close fitted below hotplate level. This requires a minimum distance of 600mm between cupboard units of hotplate height.
When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm.
The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.
The wall behind the cooker, 50mm below and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles.
If the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance of at least 50mm to allow the main oven door to open fully for when removing oven shelves.



COOKER HOODS

If a cooker hood is to be installed, refer to the cooker hood manufacturers' instructions regarding fixing height.

UNPACKING THE COOKER

Unpack the components from inside the grill and oven.
Check that the following parts are present:

Grill pan and grid
Pan supports
Enamelled burner caps (4)
Literature
Aluminium burner bodies (4)
Main oven shelves (2)
Top oven/grill shelf (1)

LEVELLING

Four skid feet are fitted which can be adjusted up or down to level the cooker.

CONVERSION FOR USE ON BUTANE (G30) OR PROPANE (G31)

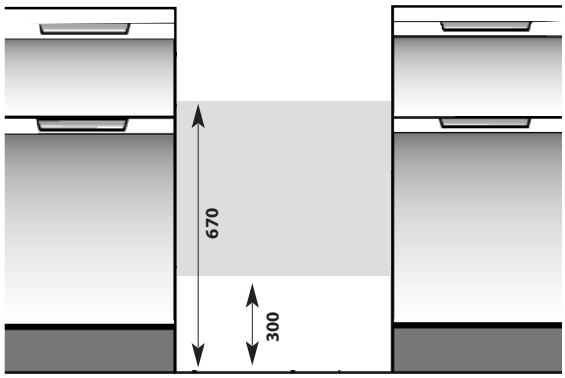
Each burner requires the injector to be replaced and bypass screws adjusted or replaced as follows:

1. Remove the loose hotplate burner parts.
2. Using a 7mm socket, replace the hotplate injectors as appropriate (see table on previous page).
3. Re-position the loose burner parts.
4. Carefully pull off the hotplate control knobs.
5. Using a narrow flat bladed screwdriver rotate the bypass screws fully clockwise. The hotplate tap bypass screws are located down the centre of the spindle.
6. Re-assemble the control panel parts.
7. Secure the self-adhesive LPG conversion label over the gas details on the data badge.

STABILITY CHAIN

A hole in the gas inlet valve bracket can be used to engage a stability chain.

CONNECTING TO GAS SUPPLY



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.
Those cookers converted to use on LPG should be connected with a hose suitable for LPG and capable of withstanding a pressure of 50 mbar.
An adaptor backplate should be fitted within the shaded area shown, to allow the cooker to be pushed fully to the wall and to ensure that the flexible hose is only likely to come into contact with areas at the rear of the cooker that do not exceed a temperature rise of 70°C.

Electrical Connection

WARNING - THIS APPLIANCE MUST BE EARTHED.
The cooker must be connected by a qualified electrician to a suitable double - pole control unit with a minimum rating of 32A and a minimum contact clearance of 3mm, which should be fitted adjacent to (but not above) the cooker, in accordance with IEE regulations.
The power supply cable should conform to BS6004 with a conductor size of $4mm^2$.
The control unit should be easily accessible in the event of an emergency.
This appliance conforms to EN55014 regarding suppression of radio and television interference.
The cooker terminals are behind the cover at the rear
The mains cable must pass through the cable clamp and the screws must be fully tightened. Sufficient cable should be used to allow the cooker to be pulled out for servicing. Ensure that the cover is fully closed and secure afterwards.
Take care not to trap the mains cable when pushing the cooker into its final position.

OPERATIONAL CHECKS

After installation, check for gas soundness.
The supply pressure can be checked at one of the hotplate burner injectors.

Check that the hotplate burners ignite correctly and burn with a steady flame.

Check for a steady flame at the low setting.
Instruct the user on the operation of the cooker.

If it Still Won't Work

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Contact the Service Office

If something is still wrong with your appliance after you have been through the 'Something Wrong' list:
1. Switch off and unplug the appliance from the mains.
2. Call your nearest Service Office or local importer.

When you contact us we will want to know the following:
1. Your name, address and postcode.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The Model number and the Serial number of your appliance.
5. The date of purchase (please keep the receipt as evidence will be required when an engineer calls) enter the date here:

.....

Please make sure you have all these details ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.
'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under the Parts Guarantee.
If you do experience a problem with the appliance don't take risks, call in our Service Engineer. Our Parts are designed exclusively to fit your appliance. Do not use them for any other purpose as you may create a safety hazard.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely.
Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment, Local Authority instructions should be followed for the disposal of your product.

Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.
The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.
Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Guarantee

12 months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you.

The guarantee is subject to the following conditions:

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is only used on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

The guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Replacement of any consumable item or accessory. These include but are not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

THE GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON-DOMESTIC PREMISES.

5 Year Parts Guarantee

Cannon also offers you a FREE 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on **08448 24 24 24 (ROI 01 230 0800)**

Extended Guarantees

We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on **08448 226 226 (ROI 01 230 0233)**

Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership.
Simply call our Indesit Service Hotline on **08448 224 224 (ROI 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.

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After Sales Service

No one is better placed to care for your Indesit appliance during the course of its working life than us - the manufacturer.

Essential Contact Information

Indesit Service

We are the largest service team in the country offering you access to 400 skilled telephone advisors and 1100 fully qualified engineers on call to ensure you receive fast, reliable, local service.

UK: 08448 224 224
Republic of Ireland: 0818 313 413
www.indesitservice.co.uk

Please note: Our advisors will require the following information:

Model number

Serial number

Parts & Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

UK: 08448 225 225
Republic of Ireland: 0818 313 413
www.indesitservice.co.uk

Appliance Registration

We want to give you additional benefits of Indesit ownership. To activate your FREE 5 year parts guarantee you must register your appliance with us.

UK: 08448 24 24 24
Republic of Ireland: 01 230 0800
www.indesitservice.co.uk

As part of Indesit's continued commitment to helping the environment, Indesit reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.

Indesit Company UK Limited, Morley Way, Peterborough, PE2 9JB
Indesit Company, Unit 49 Airways Industrial Estate, Dublin 17